

Customer No. 23552

FORM 1449* INFORMATION DISCLOSURE STATEMENT IN AN APPLICATION (Use several sheets if necessary)	Docket Number: 163.1446USD1	Application Number: 10/678,199
	Applicant: Hei et al.	Confirmation No.: 2139
	Filing Date: October 2, 2003	Group Art Unit: 1615

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EXAMINER <i>Neal Long</i>	DATE CONSIDERED <i>8/20/07</i>
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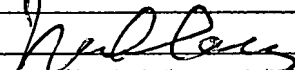
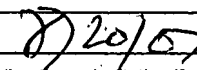
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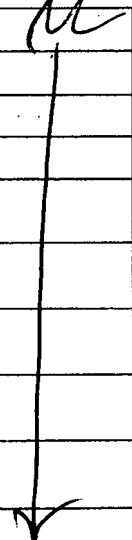

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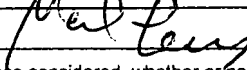
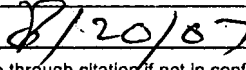
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